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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/321)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Madiran'

PDO-FR-A0687-AM03

Date of communication: 21.10.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Geographical area

In Section IV 'Areas and places in which the various operations are conducted' of Chapter I of the product specification, point 1 'Geographical area' has been amended by adding a reference to the Official Geographic Code, which recognises and establishes the list of municipalities by department at national level.

This reference has been added to the single document under the point 'Demarcated geographical area'.

In Section IV 'Areas and places in which the various operations are conducted' of Chapter I, point 2 'Demarcated parcel area' has been amended by adding a reference to the body which approved the parcel area designated for production. This rewording does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Madiran

2. **Type of geographical indication**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

3.1. *Code for Combined Nomenclature*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 – wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

[1] OJ L 9, 11.1.2019, p. 2.

4. **Description of the wine(s)**

BRIEF WRITTEN DESCRIPTION

These wines are still, dry red wines produced mainly using the Tannat N variety, which is related to Cabernet Franc N, Cabernet Sauvignon N and Fer N. The wine-making practices employed and the growing times allow the tannins to soften, thereby making it possible to obtain wines which have a well-balanced structure. Blends of these varieties result in wines which are intensely coloured, tannic, keep well and have a complex aromatic profile marked by notes of red and black fruit, developing towards aromas of spices and candied fruit.

The wines have:

1. a minimum natural alcoholic strength by volume of 11,5 %;
2. a maximum total alcoholic strength by volume after enrichment of 14 %;
3. a malic acid content of ≤ 0,4 g/l;
4. a fermentable sugar content of ≤ 3 g/L if the minimum natural alcoholic strength by volume is < 14 %;
5. a fermentable sugar content of ≤ 4 g/L if the minimum natural alcoholic strength by volume is > 14 %;
6. a modified colour intensity (OD 420 nm + OD 520 nm + OD 620 nm, measured by spectrophotometry) greater than or equal to 12 at the end of the ageing period.

The other analytical standards comply with EU rules.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): 14

— Minimum actual alcoholic strength (in % volume) —

— Minimum total acidity: in milliequivalents per litre

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Winemaking practices

Specific oenological practice

— destemming of the harvest is mandatory.

— use of continuous presses is prohibited.

— subtractive enrichment techniques are permitted up to a maximum concentration rate of 10 %.

— after enrichment, the wines' total alcoholic strength by volume does not exceed 14 %.

In addition to the above provisions, the oenological practices concerning these wines must meet the requirements laid down at EU level and in the Rural and Maritime Fishing Code.

2. Planting density

Cultivation method

The minimum density of vines in the vineyard is 4 000 plants per hectare. The spacing between rows is 2,50 metres or less. Between plants in the same row, spacing is at least 0,8 metres.

These requirements do not apply to vineyard parcels planted on terraces, for which the spacing between plants in the same row is at least 0,80 metres.

3. Pruning of vines

Cultivation method

The vines are spur pruned (using the 'Cordon de Royat' system) or using the single or double Guyot system, with a maximum of 15 buds per plant.

The number of fruit-bearing branches for the year per plant after flowering (Lorenz phenological growth stage 23) is less than or equal to:

— 10 for the Tannat N variety;

— 12 for the ancillary varieties.

4. Irrigation

Cultivation method

Irrigation may be authorised.

5.2. *Maximum yields*

1.

60 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines are made, developed and aged in the geographical area, which, on the date of approval of this specification by the competent national committee, comprises the territory of the following municipalities on the basis of the 2023 Official Geographic Code:

— Department of Gers: Maumusson-Laguian, Riscle for the territory of the former municipality of Cannet, Viella;

— Department of Hautes-Pyrénées: Castelnau-Rivière-Basse, Hagedet, Lascazères, Madiran, Saint-Lanne and Soublecause;

— Department of Pyrénées-Atlantiques: Arricau-Bordes, Arrosès, Aubous, Aurions-Idernes, Aydie, Bétracq, Burosse-Mendousse, Cadillon, Castetpugon, Castillon (canton of Lembeye), Conchez-de-Béarn, Corbère-Abères, Crouseilles, Diusse, Escurès, Gayon, Lasserre, Lembeye, Mascaraàs-Haron, Moncaup, Moncla, Monpezat, Mont-Disse, Portet, Saint-Jean-Poudge, Séméacq-Blachon, Tadousse-Ussau and Vialer.

7. **Wine grape variety(ies)**

Cabernet Franc N

Cabernet Sauvignon N

Fer N - Fer Servadou, Braucol, Mansois, Pinenc

Tannat N

8. **Description of the link(s)**

The geographical area is located to the south and west of the River Adour, in the southern foothills of the Pyrenees. It covers a section of hills encompassing 37 municipalities in three departments.

A relatively homogenous, mild and fairly damp climate predominates across the entire area. At the end of the summer and in autumn, the warm and dry southerly foehn wind is frequent.

The ridges of the Madiranais are essentially composed of molasse formed mainly from marls and some limestone banks. Gravelly clays have been deposited on top of these molasse deposits, followed by an alluvial layer of pebbles, which is nowadays found in the topmost position. These formations were eroded over the Quaternary period, resulting in the creation of the five ridges separated by asymmetric valleys: The molasse deposit emerges as calcareous banks here and there on the steep west-facing slopes. The gentle east-facing slopes are covered with wind-blown silts which have been mixed with underlying deposits. The associated soils are of two main types: clay-limestone soils and leached soils.

The archives of the Madiran Priory show that vineyards existed all over this geographical area in the early 13th century.

Trade with the Bigorre region and the Pyrenees via the Adour Valley was established as early as the 15th century.

The opening of this specific market for concentrated and tannic red wines with good keeping potential has guided wine makers in their choice of techniques. The Tannat N variety has become a crucial component of the blends used to obtain the product which has brought such repute to Madiran.

Notarised records from the 16th and 17th centuries show that red wine grapevines were cultivated using a vine training technique similar to the one in use nowadays; at the time, it was perceived as a guarantee of quality.

During the 17th century a new market opened for red wines from the Madiran region: they were sold in order to be shipped to and consumed in the French Antilles.

These two large markets, the Pyrenees and the Antilles, led to production being oriented towards intensely coloured, concentrated and tannic wines with high keeping potential.

In the 18th and 19th centuries, the red wines were sold under the name ‘Madiran’, a term used for the first time in 1744, and attained great repute.

Vineyards expanded to cover 5 000 ha by the end of the 18th century.

The Madiran AOC was recognised by decree in 1948.

In the 20th century, the vineyard area shrunk considerably. Since the early 1980s, the area under vineyards has slowly but steadily expanded to reach its current 1 300 ha, with the wine produced in roughly equal measure by individual cellars and cooperatives.

This variety is vigorous, late-maturing and vulnerable to grey rot, but the climatic conditions in the area enable it to reach maturity without any difficulty. The slopes of the hillsides create favourable topoclimatic conditions, allowing excess rainwater to drain away, and, where the slopes are favourably oriented, offering more insolation and warmth, which are conducive to maturation of the vintage. In a region where the wide variety of soils and morphology has created a patchwork landscape, people have created vineyards which are of necessity discontinuous, giving preference to those parcels of land best suited to bringing the grapes to maturity in healthy conditions. Parcels of this type are defined by the parcelled production area (on favourably oriented slopes with soils that tend to be well-draining and often stony).

The producers have acquired technical mastery over the management and optimisation of the tannic potential of their vines: they aim for phenolic maturity in their grapes and adapt the vatting process to the quality and quantity of the tannins. They blend and age their wines with the aim of preserving their keeping potential and the fruity aromas of the grapes.

The reputation of Madiran wines - of being structured, tannic and strong wines - persists to this day. Their reputation has grown and expanded considerably since the start of the 20th century and particularly since the 1980s, thanks to the efforts of the wine-makers, who have managed to produce wines with tannins which, while being just as noticeable as before, are softer and more elegant.

Owing to their structure, these strongly coloured and tannic red wines have good keeping potential. Their aromatic profile, often marked by notes of red and black fruit, generally develops towards complex aromas of spices and candied fruit. The tannins, which generally predominate, soften after ageing, resulting in wines which have a balanced structure.

9. **Essential further conditions (packaging, labelling, other requirements)**

Smaller or larger geographical unit

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The name of a smaller geographical unit may appear on the labels of wines covered by the registered designation of origin, provided that:

— it is a place name listed in the land registry;

— the name appears on the harvest declaration.

Wines with the protected designation of origin may specify on their labels the broader geographical unit 'Sud-Ouest'.

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the making, development and ageing of the wines, comprises the territory of the following municipalities of the Department of Gers: Labarthète, Riscle and Saint-Mont.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-986187c9-c1e0-48f7-9d84-2641e63dea15